NEW YEAR EVE

GALA DINNER

GRAND MERCURE

BANGKOK ATRIUM



NEW YEAR EVE GALA DINNER

POOL BAR | 7:00 PM – 1:00 AM

PACKAGE A
THB 1,899++ per person
Includes 1 glass of sparkling wine

PACKAGE B
THB 4,799++ for 2 persons
Includes 1 bottle of sparkling wine

Sparkling Wine: Brushtail Estate Grey Label, Australia

WELCOME DRINK
Mulled Cider or Rum Punch

WELCOME CANAPÉ

SALAD
Selection of Garden Greens
Mixed Lettuce Leaves, Cherry Tomato, Carrot, Cucumber
Turnip, Corn, Beetroot, Broccoli, Sautéed Mushrooms, Roasted Pumpkin

CONDIMENTS
Lemon Wedges, Bacon Bits, Garlic Croutons, Anchovy Fillet,
Onion Rings, Chili, Capers, Olives

DRESSING, VINEGAR & OIL
Balsamic Vinaigrette, Marie Rose Dressing, Caesar Dressing, House Dressing

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SMOKED AND CURED
Pork Ham
Roasted Chicken Breast
Roast Beef with Cherry Tomatoes
Assorted Cured and Dried Meat and Sausage Selection
Smoked Duck Breast

CONDIMENTS
Homemade Preserves
Mustards, Pickles, Marinated Vegetables

TERRINE, CHEESE & BREAD DISPLAY

Chicken Pâté with Brandy and Dried Fruits
Pork & Chicken Terrine
Seafood Terrine
Vegetable Terrine
Potted Chicken Liver Mousse
Foie Gras Terrine
Duck Rillette
Chicken Galantine with Marinated Fruits

ARTISAN CHEESE SELECTION

CONDIMENTS

Honey Selection
Green and Black Olives
Gherkins
Pickles
Butter
Jam, Nuts, Dried Fruits, Crackers

BAKER'S ARTISAN BREAD DISPLAY

Home-Baked Baker's Bread Selection
10 Types of Bread Loaf, Plus Focaccia, Lavosh & Grissini
6 Types of Bread Rolls
Laugen Stangen

INTERNATIONAL SALAD & APPETIZER

Mini Salad Cup with Smoked Salmon
Quinoa Salad Cup with Roasted Chicken
Roasted Apple Salad with Brandy-Marinated Raisins
Heirloom Tomato Salad with Mozzarella Cheese
Exotic Fruit Salad with Aged Balsamic Dressing
Roasted Baby Potato Salad with Gherkin and Bacon Bits
Roasted Vegetable with Honey Dressing
Roasted Beetroot Salad with Goat Cheese Crumble
Asparagus and Radish Salad
Soba Noodle and Vegetable Salad with Duck Breast

THAI SALAD

Som Tam – Spicy Papaya Salad
Yum Woon Sen Talay – Spicy Glass Noodle Salad with Seafood
Yum Tua Ploo – Spicy Wing Bean Salad
Yum Tuna Nam Tok – Spicy Tuna Salad
Spicy Lotus Root Salad
Mieng Kham
Palm Heart Salad with Salmon

CHILLED SOUPS AND SHOOTERS

Honey-Flavored Beetroot Shooter
Mint-Flavored Cucumber Gazpacho
Tom Yum Shooter

SEAFOOD ON ICE

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6 TYPES OF MARINATED FISH FILLET (GRAVADLAX) WITH CONDIMENTS

Smoked Norwegian Salmon
Poached Fish Fillet
Poached Shrimps with Herb Dressing
Marinated Mussels

SEAFOOD SALAD

Pickled Saba Fish
Olive Oil-Poached Squid Salad with Bell Pepper Confit
Orange and Cinnamon-Flavored King Mackerel Ceviche
Grilled Octopus Salad with Cherry Tomatoes
Dressed Whole Salmon Trout

SELECTION OF FRESHLY SHUCKED OYSTERS

CONDIMENTS

Capers, Lime Wedges, Horseradish Cream,
Cocktail Onion, Honey Mustard

SUSHI AND SASHIMI STATION

Assorted Sushi and Sashimi

CONDIMENTS

Japanese Pickles, Pickled Seaweed, Wakame Salad,
Wasabi, Soy Sauce, Pickled Ginger

HOT SOUP

Truffle-Flavored Wild Mushroom Soup with Roasted Bread Croutons
Tom Kha Gung

CARVING STATION

Whole Roasted Australian Wagyu Rib Eye with Yorkshire Pudding
Whole Roasted Pork Leg
Roasted Leg of Lamb
Truffle Oil-Roasted Free-Range Chicken
Citrus-Roasted Fish Loin
Salmon Fillet Coulibiac
South Indian-Style Spiced Whole Roasted King Mackerel Fillet
Chimichurri-Roasted Pineapple

SAUCES

Béarnaise Sauce, Herb Gravy, Red Wine Sauce, Truffle Mayonnaise

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BBQ STATION

Grilled Chicken Breast
Mustard-Marinated Pork Steak
Thai Spice-Marinated Fish Medallion
Angus Beef Medallion
Herb-Marinated Lamb Chop
Grilled Prawn

CONDIMENTS

Garlic Sauce, Mushroom Jus, Pepper Sauce, Selection of Chili Dips,
Piri Piri Sauce, BBQ Sauce

MAIN DISHES

Seafood Thermidor
Beef Stew with Mushrooms
Oven-Roasted Duck Breast with Baby Carrots, Red Wine Pears and Onion-Orange Sauce
Grilled Salmon Fillet with Caper and Dill Sauce

VEGETABLE & SIDE DISH STATION

Lemon Sautéed Green Beans
Maple Syrup-Roasted Vegetables with Whole Garlic and Herbs
Potato Gratin with Mushrooms
Truffle Oil-Flavored Mashed Potato

ASIAN SECTION

LIVE STATION

Pad Thai
Hoi Tod

MAIN DISHES

Chicken Green Curry with Khanom Chin
Chicken with Cashew Nuts
Duck Palo
Seafood with Peppercorn and Herbs
Steamed Fish with Lemon-Chili Sauce

VEGETABLE & SIDE DISHES

Stir-Fried Vegetables
Broccoli with Oyster Mushrooms

RICE

Steamed Jasmine Rice
Crab Fried Rice

INDIAN DISHES

LIVE TANDOOR
Chicken Malai Tikka with Mint Chutney and Masala-Sliced Onions

ON THE BUFFET
Chicken Kosha
Prawn Malai Curry
Thalassery Chicken Biryani
Paneer Makhni
Dal Dhaba

LIVE INDIAN BREADS
Naan, Garlic Naan, Chili Naan, Stuffed Kulcha

DESSERT STATION
Orange Savarin Cake
Raspberry Pistachio Cake
Macaron
New Year Cupcake
Fresh Fruit Cone
Strawberry Choux Cream
Mini Carrot Gugelhupf
Mango Mousse Shot
Red Velvet Brownie
Raspberry Mousse
Chocolate Praline
Red Velvet Cake
Pavlova with Fresh Fruit
Fresh Fruit Tartlet
Burnt Basque Cheesecake
White Chocolate Cake
American Cheesecake
Strawberry Shortcake
Lychee & Raspberry Mille-Feuille
Berry Raindrop Cake
Raspberry Lamington Cake